



Brasserie  
88

Menu

August - October 2009

# Breads

## Warm Crusty Sour Dough

With choice of herb and garlic olive oil or cheese and bacon melt or tomato and basil salsa

6

# Entrees

## Oyster Selection

Natural

Kilpatrick or Mornay

Half Dozen

15

18

Dozen

29

34

## Tapas Plate (for 2 – 4)

Selection of salt and pepper squid, marinated olives, pan-seared herb tossed mushrooms, grilled chorizo sausage, char grilled meatballs in salsa and chilled moroccan rare beef served with various dips and sour dough

30

## Truffle Roasted Mushroom Filo Tart (vegetarian friendly)

With caramelised sweet potato, rocket, ricotta cheese, red onion jam and a port wine reduction

15

## Katafi Wrapped Bananas Prawns

On a bed of crisp snow peas with sautéed ginger and shallots, drizzled with honey and szechwan pepper aioli

17

## Twice Cooked Leg of Duck

Leg of duck confit in olive oil, oven roasted and served with a sweet chilli and apricot glaze on a grilled saffron risotto cake with fried basil

17

## King Prawn, Mango and Macadamia Nut Salad

Our legendary salad consisting of peeled cooked king prawns tossed with carrot, red onion, shallots, mango, tomato and macadamia nuts dressed with a honey and dijon mustard dressing

17

## Salt and Pepper Frito Misto

Salt and pepper dusted squid, prawns and scallops on a bed of mesclun lettuce with lime, fresh guacamole and a chilli and lime aioli

16

## Chilled Moroccan Rare Beef Salad

Thinly sliced rare beef sirloin dusted in moroccan spice with mesclun lettuce, bean shoots, cherry tomatoes and roasted sweet potato with horseradish crème fraiche and harissa

16

# Side Dishes

## 88 Salad

Mesclun lettuce, red onion, roasted red capsicum, cherry tomato, cucumber and carrot with a balsamic vinaigrette

7

## Bowl of Garlic Mash

6

## Side Serve of Sauce (gluten free)

3

## Battered Diamond Cut Chips

6

## Potato Wedges with sour cream

6

## Herb and Garlic Sautéed Button Mushrooms

6

## Steamed Vegetables with sun-dried tomatoes

6

## Steamed Chat Potatoes

6

## Sun-Dried Tomato Tossed Green Beans

6

# Steaks

<b>400g Certified Angus T Bone</b>	32
<b>300g Certified Angus Scotch Fillet</b>	30
<b>250g Grain Fed Beef Fillet</b>	33

Served with 88 salad, battered diamond cut chips and choice of sauce - jus, peppercorn sauce, dienne sauce or mushroom sauce

<b>Add 3 garlic and herb marinated prawns</b>	6
<b>SUNDAY SPECIAL</b> – Add half a lobster to any steak purchase	1

# Signature Mains

<b>Surf and Turf Tower for 2</b>	88
Half natural lobster, half dozen natural oysters, king prawns and scotch fillet with battered diamond cut chips, 88 salad and fresh fruit	
<b>Oven Roasted Chicken Breast</b> (gluten free)	22
Stuffed with avocado and sun-dried tomato on a warm crushed potato and chorizo salad with chipotle dressing and sautéed green bean and sweet corn salsa	
<b>Veal Olivia</b> (gluten free)	27
Seared veal back strap served with grilled bacon on a bed of spinach and mashed potato with a creamy cheese sauce	
<b>Lamb Shanks</b> (gluten free)	25
Braised lamb shanks with a rosemary, tomato and cannelloni bean stew, served with mashed potato and garlic tossed green beans	

# Pasta

<b>Creamy Garlic Prawn and Prosciutto Rigatoni</b>	20
Sautéed prawns tossed in a garlic and white wine cream sauce with prosciutto, fresh italian herbs, crisp broccolini, rigatoni and shaved gruyere cheese	
<b>Chicken and Sweet Potato Lasagne with Cheese and Bacon Crust</b>	20
Succulent chicken and sweet potato in layers of fresh pasta with creamy béchamel sauce, topped with cheese and bacon, served with 88 salad and battered wedges	
<b>Grilled Vegetable Lasagne</b> (vegetarian friendly)	19
Grilled vegetables in layers of fresh pasta with neapolitan sauce and cheese served with 88 salad and battered wedges	

# Burgers

<b>The Original Yankee Burger</b>	19
Grilled beef patties, bacon, egg, tomato, cucumber, sliced beetroot, sliced cheese, grilled onion, and bbq sauce set on a sesame seed bun, served with battered diamond cut chips	
<b>Nutmeat Patty Burger</b> (vegetarian friendly)	17
Grilled nutmeat patty with avocado salsa, tomato, cucumber, beetroot, sliced cheese, grilled onion and tomato sauce set on a sesame seed bun, served with battered diamond cut chips	

# Seafood

<b>Beer Battered Flathead Fillets</b>	21
Cooked till golden and served with a mild spicy tomato dip, 88 salad and battered diamond cut chips	
<b>Sesame crusted salmon fillet</b>	26
Pan-seared with black and white sesame seeds on a bed of skordillia and green beans with nut brown butter, lemon zest and fried baby capers	
<b>Grilled barramundi fillet</b>	24
Served with fresh lime, 88 salad and battered diamond cut chips	
or	
Fresh seasonal vegetables and creamy mashed potato	24
<b>Thai Style Grilled Lobster</b>	32
Half lobster with sweet chilli, ginger and coriander over sesame tossed rice noodles with crisp broccolini	
<b>Lobster Mornay with Parmesan Macadamia Crisps</b>	32
Half lobster coated with a rich cheese sauce and parmesan macadamia crisps, served with 88 salad and battered diamond cut chips	

# Schnitzels

<b>Two Parmesan Crusted Chicken Schnitzel</b>	20
Served with your choice of either	
Avocado salsa, tomato salsa and melted cheese, served with battered diamond cut chips and 88 salad	
or	
Creamy bacon and mushroom sauce, served with fresh seasonal vegetables and mashed potato	

# Desserts

<b>Mango Fritters</b>	12
Coconut battered mango cheeks with passionfruit custard and macadamia nut ice cream	
<b>Chocolate and Banana Cheesecake</b>	9
With caramelised banana and warm baileys chocolate sauce	
<b>White Chocolate and Peppermint Brulee</b>	12
Served with almond biscotti	
<b>Mocha Mousse Mille Feuille</b>	10
Layers of mocha mousse and chocolate coated puff pastry topped with persian fairy floss	
<b>Poached Fruit Salad Strudel with Maple Tahini</b>	9
Poached mixed fruits wrapped in filo pastry and baked, served with creamy vanilla ice cream and a maple syrup and tahini sauce	
<b>Cheese Plate</b>	18
A selection of king island cheeses with crisp lavosh and dried fruit	